

Thai Peanut Chicken

Recipe from Chelsea at www.mmmcafe.blogspot.com

3 boneless, skinless, chicken breasts(I threw them in the crock pot frozen!)

3/4 cup medium or hot salsa(we used mild)

1/4 cup creamy peanut butter

2 Tbs. lime juice

1 Tbs. soy sauce (or [this](#) to be GF)

1 Tbs. brown sugar

1/2 tsp. minced garlic

1 tsp. grated fresh ginger root (or 1 tsp. ground ginger)

1/3 cup coconut milk

cilantro(for garnish, a necessity to us!)

chopped peanuts(for garnish)

Place chicken breasts in a slow cooker. In a small bowl, mix salsa, peanut butter, lime juice, soy sauce, brown sugar, garlic and ginger root. Pour mixture over chicken. Cook on low for 4-5 hours. remove chicken from cooker and shred into large pieces. Return to crock pot. Add coconut milk and turn to warm setting for 15-20 minutes prior to serving. Serve over rice or noodles.

Top with cilantro and peanuts. My husband LOVED the cilantro, as did I. I would NEVER make this meal without it...it gives it just the right PUNCH at the end! Enjoy!

Serves 4-6

ADAPTED from Family Dinners Cookbook